

# So you've been asked to do a \$5 dinner

1 week before it's due to be done

- 1) Find out who your partner is
- 2) Meet them decided what to cook. Your ingredient budget is \$50 and you are looking to feed 30+ people. Best way to achieve this is by cheap foods eg. Stews, pastas, curry with rice, use cheap ingredients like bread and potatoes to make the meal go further
- 3) Check the Equipment in the club house. You will find many pots pans and full stove and a food warmer ideal for this type of cooking
- 4) Check the cupboard for ingredients we already own. Often things such as salt, pepper, oil, sauces, plates forks etc are left over from previous cooks ups try not to buy twice. The soccer club cupboard is the one under the bar bench closest our fridges. Butter / Margarine is often in soccer club fridge. If you need a tour please see your team food and beverage rep.
- 5) Tell all your team mates and spread the word you are cooking put it on your facebook status make everyone know there will be tasty treats after training

A few days before and on the day

- 1) Shop for your food
- 2) Cook the food – should be available for people finishing training. So ready by 8 o'clock but still able to serve up to 8:30
- 3) Serve the food
- 4) Clean up the kitchen – do the washing up
- 5) Put any leftover ingredients able to be re used in the cupboard
- 6) If possible freezer any left over portions